HOME AND SOCIETY.

CHAT OF THE SEASON.

OVERWORKED WOMEN-SILK CULTURE-REAL

BROTHS-VARIOUS GOODIES. It has been frequently asserted that although our American women are fair in their youth, they do not wear well, that their beauty departs early and at an when the English and French woman is in her prime the American woman is faded. Her complexion lost the soft flush of youth and has acquired neither a deeper and more perfect bloom nor tha equally beautiful statue-que pallor that comes with stured years. She is wrinkled and looks careworn at an age when her European sister is at the height of her womanly loveliness; and often, before she is fifty, she is a broken-down old woman full of reminis cences of the past. This is especially true of the woman of small income. Among farmers it is estimated that on the average one husband outlives three wives. It is impossible to estimate how much of is energy exhibited by such women which surely and inevitably saps their vitality, may arise from a tireless ambition to achieve a certain social distinction for themselves or their children-s wish for something better than they have known Not a purer heart or a more cultured mind, but a stunning" dress and a larger display of plus! How many women yearly give up their lives for such shallow ends as these!

The European woman as a rule, makes no attempt to rival neighbors with four times her income. French woman by her superior economy and tact makes a more elegant appearance and sets a more refined table than an American woman would on double the sum. The very prodigality of nature in this broad land seems to render the people prodigaof their means. Economy that works spasmodically that "saves at the spigot and lets out at the bung hole," is certainly most miserable folly. The wome who practise, as too many of them do, petty economiwhich break down the health and who spend their strength with lavish hand need the warning of the things, if she is a worker, to save her strength. She must systematize her work. Haphazard work is the of blooming plants has a very pretty effect. hardest work. The stopping and starting up again white staircase with white balusters and the grille at the top also white, with the seat and stair carpet in make a success of any work in life, even of the simple to drop. Rest must be taken, but it must be systematic rest. What three the heart is the continuous its bright fire increases the comfortable aspect of this
tools to do her work with, and will equally apand erratic drudging from one thing to another.

A recent paragraph calls attention to the case of a xoman, well known in the working world, who was barely saved from brain fever by the most strengous efforts of her physicians. Yet not long before this she had said to her physician: "I worked fourteen hours a day and yet rose in the morning refreshed It is only recently that I have not slept." The physician replied: "The very fact that you felt no weariness from such protracted and con tinuous work showed the amount of vital force that you were daily expending. Seven hours of steady mental labor are all that any one has a right to

"There has been a great deal of talk about the rear ing of silkworms as an appropriate occupation comen," said a practical person who takes much Interest in the various opportunities and suggestions offered to her sex for earning their own livelihood And it is just as well," she continued, "that the public should understand its possibilities. We tested the subject thoroughly and practically in our Indus trial School, in which I was much interested, and short but exact and unprejudiced account of our experience may be of service to those who have though vaguely that there might be something in it. house we had leased for our Industrial School w devoted one room to this purpose, in which we pu roughly constructed wooden tables made according to the directions of the Silk Culture Association; and procuring several thousand eggs from the Agricultural Department we hatched them according to directions were all delighted with the idea, feeling that al though there might not be millions in it, it at least ed to be a remunerative industry. We also pur chased at the same time several hundred young mul berry trees and presented them to the people in the vill age who had little places of their own; and visions ros before us of a beautiful home of industry through which the old people and young children might greatly add to the family resources with very little Everything succeeded admirably-the eggs hatched successfully, the little wrigglers seemed p feetly healthy, and grew with the most surprising rapidity, and were transferred from sheet to sheet as they increased in proportion until they quite covered the tables prepared for them. At feeding time the noise of their munching could be heard several rooms off. It kept one of the girls so busy attending to them, procuring food, stripping off the leaves, keeping them

any instructions desired. persons came to see these voraclous little monsiers and though of late years we have been taught that cabbage and by it in ice cold water until it is thorthered-for as they increased in growth they had to be attended to constantly, and kept supplied with multiple of the proposed them to be constantly, and kept supplied with multiple of the proposed them to be constantly. Our experiment excited great interest, and many difficult to get. Finally, however, our troublesome build their cococns. Soon the room presented a very odd appearance with the quantities of yellow objects twigs in every direction. were all gathered off in due time, treated according to directions, and sent to headquarters, while we awnited with great eagerness the result in dollars and cents. As soon as our consignment was received we had a most flattering letter congratulating us upon the peculiarly fine appearance of our cocoons. were declared to be of the first quality. This elated us so much that we ordered a second consignment of mulberry trees and had directions for their planting. together with recommendations in regard to silkworm calture, printed and circulated among the poorer people in the neighborhood.

After about a month, however, of these sanguine expectations our dreams were rudely dispelled by a chech from the Silk Culture Association for exactly \$5: So we came regretfully to the conclusion that although it might pay French and Italian peasants to rear silk-worms as an occupation, time and labor are too valuable in this country for such an avocation; and that even for very old people and young children It would-at least in our climate-require too much space and outlay to pay for the few dollars obtained by each rearing. Possibly in Florida where there could be several hatches during the year, and where they could be kept under a shed, there might be some profit in it; but even then unless done on a larged scale it would appear to me doubtful. It requires

too much work for too little result to suit American

" Milk is so especially adapted for children's needs by beneficent nature that every effort should be made to induce it to assimilate in those cases where it does not seem to agree naidrally," said the family doctor. "I have never yet found a child who could not be made to drink milk with advantage, and in cases of wasting diseases it is invaluable, often saving a patient's life. How important it is, therefore, that the right way of administering milk to those with whom it apparently does not agree should be tested while the children are well and able to bear the experiment. There are many ways in which it may be made to assimilate. The simplest way is to add a couple of teaspoonfuls of time water to each glass of milk. If this does not succeed, make the child sip it slowly, enting bits of raw cracker meanwhile. This I have found an excellent way. Another is to heat the milk very hot-not boll it, as that gives a disagreeable taste. This is the best way yet for delicate people, and nithough a child may not like it at first, they will soon grow fond of it. Bribe them to take it if necessary, but do not force them.

If all other methods fall cooked milk in the shape of gruels, etc., may be resorted to, but the plain milk preparations of pepsin and other medicines that may be given afterward to assist digestion; but I always prefer to make the stomach do its own work if possi-It is very apt to turn lazy if assisted too much, and to refuse to act independently.

at china importers' shops, is a picture-que and delight-

with a fork, being careful not to break thun. If you wish a variety you can add a sait herring or two to this

An excellent boiled salad dressing, which it is dostrable to keep in the house when one has not "in-spiration" enough to toss up a salad at a moment's notice, is made about as follows: Stir together a table spoonful each of salt, oil and sugar. Add a liberal teaspoonful of mustard and three raw eggs, stirred in one cup of milk. Put all these ingredients in a double the beef some cook boiler and stir them continually for about ten minutes, till the mixture becomes of the consistency of a hour, add a scant tencupful of well-washed rice; or enstard. The vinegar will not curdle the milk if it is mixed in with the other ingredients in the way given. This dressing is especially nice for cold vegetables any kind. If it is kept on the ice or in a cold place it will keep for two or three weeks,

Even a small house may have a pretty ample staircase without taking up too much of the room. On the contrary, if constructed like the accompanying sketch it rather gives space than takes it away. Two very



pretty features in a staircase of this description ar the corner seat at the bottom in the recess formed by work of the housewife, one must not allow the reins thing in this style in a New-York town house has a pretty and hospitable-looking hall not a little.

> The children of really "smart" people, both in England and on this side of the Atlantic, are generally dressed with great simplicity, particularly girls from twelve to sixteen, or indeed until they are fairly "out." The accompanying sketch shows a pretty frock for evening wear at home, which was sent over lately



from one of the best English houses. The material, which is very soft and clinging, is of white wool. It is made with extreme plainness, its "cachet" being in the cut, which is particularly good, and its only trimming consists of ruffles and sash-helt of the same. daintily lined with shell-pink silk. The only difficult

"C'est la sonpe, que fait la soldat," is an old proverb, sitended to constantly, and kept supplied with mul-berry leaves, which, by the way, we found very than the rich broths, thickened by the fibre of the meat, such as are made of beef by the French peasantry charges had eaten to repletion, and were content to and of the scrag end of mutton by the Scotch. It is butter and a cup of cream. Pour this mixture over the climb up into the dried brush prepared for them and undoubtedly such thickened broths as these to which build their coccess. Soon the room presented a very the content of the presented a very the content of t the proverb refers and not to our thin and fashion able consomme and bouillon. These broths are especially nutritons because they are made of ment full of richness and stamina, from parts of the animal which are most exercised in motion, and through which the blood flows freely. Though such pieces are cheaper and not as tender as others which lie on the inside, like the tenderloin, they are richer in nutriment. of the very best of these soups is the scotch broth, which should be made of the neck or scrag of a good Southdown sheep. This part may usually be bought in market for a trifling sum, though in purchasing either lamb or mutton in cold weather it is far cheaper to buy the ment by the quarter, a whole quarter of prime mutton seldom costing over 12 cents a pound. while the butcher who cale up the meat will charge as much as this for inferior pieces, and double a much for the rack of the forequarter or the loin chops of the hindquarter.

The only advantage in buying beef in the larger markets of the city is in quality. A heavier, choicer quality of beef is sold in the downtown markets than ever reaches the small retail butchers uptown, but the prices are about the same. In lamb and mutton, on the contrary, a saving of 25 to 50 per cent may be effected by purchasing the ment in the quarter downtown; and there is no waste, as every part of anch a quarter, except the feet, may be utilized for food, and the fat may be tried out with little trouble and made into an excellent scap.

It requires time to make a good Scotch broth.

Three pounds of mutton will make two quarts of rich soup. Separate the hones, fat and lean, carefully from soup. Separate the hones, fat and lean, carefully from each other. Throw the fat into the soap fat can, reserving only the lean and the hones for the broth, reserving only the fire in a pint of cold water, Put the bones over the fire in a pint of cold water, and the lean cut in bits in a soup kettle in three pints of cold water. Add to the soup kettle half a cup of barley, one slice of prefed turnip, two slices of cold water, and three rugs are arranged like the sketch. Four or five eiderdown pillows complete this effective arrangement, which is both costly looking and complete the sketch. of carrot, one small white onion, one leck, and two stalks of celery. Mince these vegetables fine and add them to the soup. Let the soap come to the boiling point very slowly, then put it at a part of the soap come is an add them to the soap. Let the soap come to the boiling point very slowly, then put it at a part of the soap come and young children." If judged by the stove where it will merely bubble gently. It cook in this way for two hours. During During this time the bones also should be bolling clowly in a saucepan, but not hard enough to reduce the liquor on them perceptibly. At the end of two hours' cooking strain the liquor from the bones into the soup-kettle. Thicken the soup with a tablespoonful of flour and a table-spoonful of butter, stirred together until they are thoroughly mixed. After adding this thickening, let the soup boil up rapidly for six or seven minutes stirring it continuously; then add an even table spoonful of parsley, minced fine, an even tablespoonful of salt and a little pepper. Serve the sonp at once. It has a thick, creamy con istency, and it is especially nourishing to invalids who are recovering from a lan guisting fillness and require a stimulating food which

A beef soup should be made of some portion of the though they too lived to be very old men. meat which has fine flavor and yet is not expensive and tender enough to be used for steaks. What is known as "the top of the striotn" and which sells for liness that renders it especially suitable for potato salads, or for salads of endive or escarole. Not every fone knows that the best potatoes for a potato salad are those which come by the pound—the small German potatoes. They are usually refalled at about 8 cents a pound of these potatoes belief are those which come by the pound—the small German potatoes. They are usually refalled at about 8 cents a pound is excellent for this purpose. Whatever beef is selected for a for this purpose. Whatever beef is selected for a for this purpose. Whatever beef is selected for a man potatoes. They are usually refalled at about 8 cents a pound is excellent for this purpose. There are several rump pieces that are good for their many filtnesse, it is certain that not a few off in their many filtnesse, it is earling that not a few off in their many filtnesse, it is earling that not a few off in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of furniture. In the classic simulation, or whether the allments of the system are worked on in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse, it is earling that not a few of in their many filtnesse a children have onflived on the classic simulation.

It is better than the round, as it has a ricyer, finer the allments of sevel that not a few of constitution, or whether the allments of make a delicious salad with a French dressing of oil and vinegar. A tablespoonful of white onion should be added to the salad just before the French dressing is the scoop with it, and also a tables poonful of mixed with it, and also a tablespoonful of mixed with it. The soup thereby gains the dressing the vegetables and the vegetables acquire a certain to be some cooks would use two quarts of water to three through the intense anxiety to his mother, and it was only the sine of heredity are cautiously supposed to slap the sine of heredity supposed to slap the sine of heredity supposed to slap the

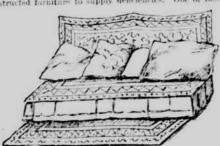
water. In such a case the vegetables should not re- end strong and vigorous. nin in the sour a moment longer than is necessary main in the sons a moment locaci to this way, to cook them. Do not cook pointoes in this way, made in the following manner," says an Engli made in the following manner," says an Engli machority, "Take the weight of two eggs in flour manihority, "Take the weight of two eggs in flour manihority, "Take the weight of two eggs in flour manihority, "Take the weight of two eggs in flour manihority, "Take the weight of two eggs in flour manihority, "Take the weight of two eggs in flour manihority," and a teaching manner, "says are Engli manner," says are Engli manner, "says are Engli manner," says are Engli manner, "says are Engli manner," says are Engli manner, "says are Engli acid principle in cooking, that renders the liquor it mince of carets, turnips and other roots and herbs one. Then add slowly a cup of vinegar, finally a in the same way a Scotch broth is flavored. Let two hours as slowly mutter broth. When it if you preer, this may be omitted and two even tablespoonfuls of browned flour may be added to it instead, ten mindes before it is taken up. A cup of stewed tomatoe, a few mashrooms, or almost any other vegetale may be suitably added to a beef broth. If this roth has been properly cooked, every particle of the hef will literally melt in the mouth, the fibre being thornshly weakened and all the rich nutriment being distibuted through the broth. Hard boiling toughers the meat. Any soup of this kind, when boiled faster then the simmering point, is rained.

It is the petty annoyances of life that wear out the erves and patience more than great afflictions. The health and strength of many a person who lives in a opsy turvy household finally give way to the ever curring accidents and vexations to which they are ibject. It would be curious to estimate (if such an stimate could be made) how much strength and itality are expended in hunting about for matches when the match-box is placed in all sorts of out-of the way and eccentric places, and has no set place of its own. The proper place for the match-box is eas enough to decide. There should be a match-box hung near every gas fixture in the house; and it should b the maid's duty to see that each one is filled when ie sweeps the room. The match-box may be as deco rative as possible, but it is not desirable that it should ake any eccentric form which will detract from its . There should be also a small trash-box of metal, glass or porcelain in every room to receive ournt matches, so that there may be no danger of fire from dropping a burnt match among inflammable naterials. This rule for the match-box seems too simple to repeat, yet how many who have hunted rough old proverb. It is a woman's duty, above all the corner seat at the bottom in any who have hunted prevent warping with narrow strips of wood, and the castors with black pepper things, if she is a worker, to save her strength. She is a worker, to save her strength. She is a worker, to save her strength. She is no excuse for the use of black pepper things, if she is a worker, to save her strength. She is a worker, to save her strength. She is no excuse for the use of black pepper things. window on the landing itself, which if filled with pots which was not there will appreciate the need of it.

> Not one person in a thousand understands how to se lect a good steel kitchen knife. It is false economy crimson, is particularly effective. A staircase some to provide a kitchenmaid with cheap, inferior tools. she will appreciate your consideration, if she is the preciate your niggardness or ignorance if she is provided with iron bread knives and potato knives that The difference in cost between good tools of this kind and inferior ones is not very great The method of fe-sting them is simple. A good stee is elastic and bends readily when the point is pressed on the castly A good English bread-knife will cost about 75 cents and upward. French knives 81 25 and upward. It is always wise to buy these knives of an experienced cutler, who is thoroughly trustworthy. The knives of the most distinguished maker of kitchen cutlery have been imitated even so far as the name; so unless on are a judge of a good knife yourself, it is better to depend on a trustworthy dealer. Such knives, depend on a trustworthy dealer. It is hardly cossary to add that such valuable knives should be kent away from the fire or their temper will be lost, and they will be of no more value than an iron knife. This should be explained to the servant and every kitchen should be provided with at least two cheap from knives to use around the stove. A scraping knife good enough for the purpose will rost about twenty It is a short knife with a bread, fan shaped eraping pots and pons admirably.

> > How many people have felt a sense of degradation sy an odor of holled cabbage. Except for such ar unpleasant reminder, they might have forgotten tha he odoriferous vegetable had been ordered for dinner. n many houses it is very difficult to arrange the door nd drafts in such a way that the powerful odors of the kitchen do not ascend to the floor. If there is a window near the range, and this does not interfere with the draft of the fire and the cook is of a temperament to enjoy fresh air, all the odors of kooking may be successfully carried off by rlosed, especially the one at the foot of the base doors, to remind delinquent ones that they should b kept closed. They can be hooked back when it is nec essary to keep them open in an emergency. If strict orders are given down stair, that these doors shall be kept closed and cervants are reasonably faithful one and let it cook for ten minutes. Then drain the in a delicate way with cream or served in a hot day, slaw, or in any other manner you please. To quarters of an hour, or fill the cabbage is perfectly tender. The amount of liquor given is enough for a small savory cabbage. It would not be enough for a large, coarse cabbage. such cabbages are hardly fit for family use, but the more delicate kinds of this vegetable are very delicious, if they are properly and

A lady whose home is in the country, but who rents a house in town every winter for the season, has several very effective methods of adding hastily constructed farniture to supply deficiencies.



n divan sofa, made of the rugs which she brings from her own house. It consists simply of a broad, low box, on the top of which is laid a ticking cushion of the exact size of the box, slightly stuffed with hair. The boir, by the way, must be cought through here and there to prevent it slipping together. A flounce of some handsome Eastern material is tacked around Four or five eiderdown pillows complete this effective

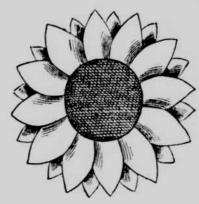
this test, the Sound side of Westchester County must be particularly healthful, three deaths having occurred within the last three years of old people who were well on in the metales. It is very rare that people living in the same neighborhood and in the same social set can count among their contemporaries several friends of nihety odd. The case of the oldest of this remarkable trio was quite curious, and may serve as an encourage ment as well as a suggestion to all those who possess exceptionally delicate children. As a young child be was very puny and sickly, and his mother often said that she never expected to see him live to grow. For a year or more he went on crutches and it was chiefly on his account that the family decided to move to Westchester County, where they Lought a small farm on Long Island Sound. The lad was taken from school and set | years. work at outloor pursuits and in a few years all traceof delicacy disappeared and although never quite so ro-bust looking as his brothers he survived them all, al-

Mothers with delicate children may well take courage when they rend of the sickly life of some of the exceptionally long-lived men. Whether it is the ex-treme care taken that thus strengthens their constitu-

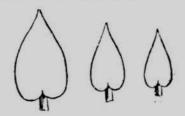
richness which they do not have when cooked in clear | and beloved calld need despair of seeing him in the

"Delicious little ten cakes for aft room ten ar says an English sugar, the weight of our in butter and a teaspoonful of acid principle in cooking, that renders the ladds is cooked in unwholesame. If you do not flavor the some with regetables in the way given, flavor it with a adding the sugar gradually and mixing it well; then pour in the two eggs beaten till quite light and add the flour, little by little. When the mixture is quite smooth drop it by teaspoonfuls on a well-buttered has croked one basing sheet, and base eight or ten minutes." "I basing sheet, and base eight or ten minutes." "I have tried this recipe." say our informant, "and have added an improvement of my own which makes them quite delicious. After they are 'dropped' on the baking sheet I prinkle them with blanched and shredded pistachlo nuts, or sometimes with blanched As these cakes spread a good deal, take almonds. care and allow sufficient room between each spoonful.

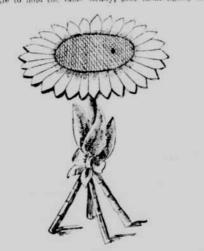
> A very pretty novelty for clever fingers to concoct is the sun-flower table. Draw the outer outline of the diagram on a large sheet of brown paper two feet in diameter, and either take it to a steam scroll



sawmill or cut it out yourself from a one and one half toch plank of yellow pine. Erace the under side to prevent warping with narrow strips of wood, and wherein to insert the bamboo stem later on. Now stain the table top with yellow other for the leaves ing first with fine sandpaper smoothed away all roughness on the surface and edges. Finish after pepper is the merest triffe. ward with a coat of varnish. Then cut a piece of bamboo from a fishing rod three feet in length, and with a hot poker make three holes in the bamboo la which to insert three other pieces which will serve as supports to the central stem. Let the this mith our you several leaves out of tin in this shape. Paint



them dark go the other, and fasten them to the bamboo stick at the stem with small wire staples as they are placed in the sketch of the completed table, and bend then to suit your fancy. Place the supports at the right angle to hold the table steady, glue them tightly into



position, and cover the place where they are joined and where the leaves are fastened with a bow of green may usually enjoy immunity from the kitchen odors. ribbon. Finally, fill the hole in the table top with The most suitsfactory way of cooking a cabbage is strong glue, and insert the central stick. This makes undoubtedly the French method, by which the vege a charming little table to place in the corner of a room

in warm sait water; i. c., immerse the closed eyes in a basin of sait water and open them beneath its surface-then close-then open.

A correspondent suggests for a relish thin slices slaw, or in any enter manner and a table-poonful of cook it in cream, chop it up, add a table-poonful of doquefort cheese sandwiched between thin silves white and gold drawing rooms on an old-fashioned bubl of good enting apples.

A correspondent writes: "I do not believe much in canned goods, but semetimes in an emergency one is forced to use something of this kind, and for breakfast the canned chicken-the R. and R. funcheon brand-makes a nice dish prepared as follows: "Take carefully from the can in solid shape. Since as you would a loaf of bread. Beat two eggs the volks and whites together. Dip the silces of chick therein, and then cover all sides with salted and peppered breadcrambs. Fry in hot grease, and serve platter with sprigs of parsley.

Those who like parships will no doubt appreciate them if cooked in the following manner: Grate th amount required on a rather coarse grater, and mi with benten eggs-using eggs enough to make a stir hatter. Senson with pepper and salt, Shape the size of large cysters and fry brown in hot grease

For French rolls take one half pint of scalded milk and one yeast cake. Allow this to cool, then add one half tablespoonful of butter (melted) and the same of lard, a tablespoonful of sugar, a teaspoonful of salt and a quart of sifted flour. Mix and let this stand over right in a warm place. Kneed hard in the morning, then roll it out about an inch thick. Spread this over with butter and cut as if for biscuit, fold together put them I na pan and let them rise again. They must be very light each time. Bake as you would biscuits Unless you have a late breakfast it is difficult to serve these, on time, but they are very nice for din can be warmed over for breakfast. If desired for dinner set the sponge about 9 n. m.

Home-made Charlotte Russe is much alter than that bought at the baker's, and is easy and simple to make. The following recipe will make desert enough nor a family of five. Half a pint of double cream, a tea-poonful of vanilla

and a third of a cupful of granulated sugar. White these together, and when stiff add the beaten white of two eggs and mix thoroughly. Line the bottom and sides of a fancy pudding dish with single lady fingers-nice crisp ones. It will take about eighteen double ones, giving you thirty-ix single strips. It s better to buy these at a good confectioner's than make them. Pour in the whipped cream and set

Mrs. V. addresses to the readers of this department these words of advice on home discipline: "To retain the confidence of a child to young

womanhood or manhood is not always dependent on the disposition of the child, as is often supposed, but on a wise guidance on the part of its parents, which needs to be begun in infancy. The treatment of children has greatly changed within twenty or thirty The old system of spare the rod and spoil the child' is fast giving way before the rightful idea that one who cannot govern children without the use of the rod is not fitted to have the care of them. Those mothers who are ever ready with reproof very seldom have the full confidence of their children. taking our own troubles and sorrows and confiding them to one who would only rebuke us for our follie

falsehood and that is what undue severity of dis ipline often does. There are lies on the consciences of many children who suffer mental torture in coence that it is to be hoped are recorded where they belong, on the page of parental failings. It sometime seems that of all faults deceitfulness is the worst to If principles of truth and uprightness cannot be early fixed in a child's character there is a sure inlet for the growth and development of many other faults. After all, how many parents really understand their children? Not one in a thousand. It is the straws that show which way the winds blow; so the traits in a child's character that leads us to condemn as faults that which is really virtue. It may not be always fair to call a boy indolent who sits upon the bank and directs his comrades, while they build the snow fort or rake the leaves for a bonfire; he may be possessed of executive ability which will be of use to him in the future if you have but the wisdom

"Some parents goad their children on to insubordination as a spirited horse is goaded by a whip. One is brought to subjection by a curb-bit; the other by reproofs as cruel and sutting. There is no necessity for either. A lighter hand in either case would obviate the necessity of either curb-bits or punishments. It must seem to some children that their parents we born grown up, since they appear to have entirely forgotten their own childhood and are incapable of understanding or sympathizing with their youthful troubles. To win a child's confidence so that it will disclose its inner life to you is one of the best safeguards for its future. To do this needs commo ense, tact, love and patience unlimited-and it pays."

"Allorum condimentarum in condimentum," Plutarch sneeringly calls salt. It is essential that this simple condiment of the table should be served fine and dry, yet it is not an uncommon thing to see it served damp and coarse. In order that it be in perfection. the sait used for the table must be thoroughly dried in the oven and occasionally sifted. As salt draws dampness, it is better to keep it in a wooden bucket and set it in a place that is high and dry. gives such a touch of refinement to a simple table as care in this matter. The most elegantly appointed table has a vulgar air when the cellars are filled with There is no excuse for the use of black pepper outside of country taverns where white pepper. the most delicate form of this candiment, may be un-

The question is often asked "How long will pastry keep?" It can be kept in cold weather for a number of days providing a damp cloth is laid over it, or in case of puff paste it be rubbed on the outside with butter and covered closely. This prevents a hard crust forming over the paste, as it is certain to do if it is put is a burnt-orange shade, called by milliners "Thermiaway on a plate or in a bowl without a cover.

Black stockings are apt to assume a greenish look after repeated washings. We are told that a simple way of preserving the color is to wash them in soap and in the last rinsing water to add tablespoonful of good vinegar. Wring them out and clap them into shape. A hot iron tends to destroy the color, particularly if they are wet.

The reason why copper stewpans are considered derable is that in the first place they are more durable, far outlisting any other; and secondly, being thicker, they cause the heat to be more uniform—hence they are preferred by our neordons blens." On the other hand they require to be frequently retined, and be-come a source of danger unless kept perfectly clean and bright inside. For this reason doubtless they are much less used than formerly-which is very detrimental to the look of the kitchen dresser, as "bright coppers" rose and other flower patterns. The new silks in give an air of cheeriness and well-being to a kitchen these flower colors are shown mainly in narrow sating the colors are shown mainly in the colors are shown mainl that is very attractive.

I have seen a great many good words in type neerning the medicinal qualities of lemons, but have never seen the following cough remedy and as I have found it of very great benefit at times-helpful when nothing else seemed to help-I write it out for The

Wash five lemons and dry them. Put them in an agate saucepan or one of porcelain, and pour on enough boiling water to almost cover them-or just enough boiling water to almost cover them—or just enough so that they will cook without scorching. The lemons should be whole of course. Let them boil until tender. Then with a lemon squeezer squeeze state in the life into the water that the will cook without scorching. bell until tender. Then with a lemon squeezer squeeze the juice into the water that the lemons have boiled in, and be sure to strain this that no seeds may be left in. There should not be at the most over two cupfuls of water after the lemons are done-there is usually less. Stir in granulated sugar enough to make a rather stiff syrup—in fact, almost as much sugar as the liquor will absorb. For the first dose take a few spoonfuls until the stomach is almost nauseated with the sweetness. Afterward take a spoonful every coughing spell-or when one feels the tickling in the throat."

Those who have been fortunate enough to inherit a pair of the old-fashioned silver candelabra have reason to congratulate themselves, as they are extremely in-hionable just now. In the corner of one of the modern



stand, they have a charming effect, and when lighted Excellent imitations of the old ones may be found now at the silversmith's, and may be had either silver plated or silver gilt. Both are equally pretty and it would be hard to choose between

"When my children were little," said a rather original nal mother, whose methods, although somewhat eccentric, were in the main excellent, "I taught them what we called an 'emergency cotechism,' to which they would answer as glibly as possible, standing in a row and saying it together to the great amusement of those who heard them. Here are some of the questions, and the answers you can easily supply for yourself: 'What would you do if you were lost in New-York?' 'What would you do in case of fire!' 'In case of being in runaway?' 'In case of floating off in a boat?' 'In case of drowning if any one tried to save you; and a number of other questions of the same nature."

- Did they ever have cause to apply them?" said one amused listener. "Only once," was the answer, that was when a pair of poules that I was driving ran away. The little dears sat perfectly still just as they and been told, but it might have been sheer fright after all."

The boudoir tables of blue plush, set with pink China daques, after the fashion of Du Barri's days, have little to commend them to people of good taste. They are an expensive fad of the hour. Plush and milling trimmings of any kind have never been a success when applied to furniture; but they are a part of the pinchbeck period of Louis XV, when art was degenerate and taste was debauched. There seems already to be a reaction against this overgided, over period of French taste. The Louis XVI furniture represents the return to more severe but more grace-

THE FASHIONS.

BEAUTIFUL SILKS FOR SPRING AND SUMMER. The new importation of summer silks shows that atin weaves will continue to be fashionable, though they have a powerful rival in the new moire silks There are many combinations of the two in striped and fancy effects. French renalssance designs, in small scroll and flower patterns, are a feature of the brocades, and there are also many patterns of natural it is often our inability to point the straws that mark flowers. The most hasty glance at the importers' sample books shows the popularity of stripes. There are fine hair stripes; what are known by manufacturers as broken stripes, grading from a fine line through several sizes up to a stripe half an inch in width stripes formed of tiny set flowers or set leaves; and above all the Louis XVth stripes, which abhor a straight line, like all designs of that time, and are curved in and out in waving patterns. Another feature of the season is the revival of the old-time seeded silks, many of the new satins and taffetas being strewn with tiny pinhead dots, and brocaded over this ground with small conventional patterns in vine or scattered designs.

> The use of pale, delicate colors and indistinct shade of color, such as characterized the latter part of Louis XVth's reign, is shown in the new silks. many wood colors, varying from the pale brown of oak to the delicate red-brown of the rose-tree. Biscuit and burnt-bread colors are as prominent in the importations of silks as they are in millinery, and the new whites are usually of a creamy tint. Rose-pink promises to be a very popular color. It is shown in the purplish tones of Ophelia pink as well as in the pure pinks, which are so universally becoming to blonds women with fair complexions. There are few shades, however, more trying than the Ophelia tint, or any of the rose tints that shade into magenta. They give the complexion a ghastly hue, because they are not in harmony with the tints of the skin. Among the coming shades in green are the "cresson" greens and the paler hue of the same color known as "Lily of the Valley." These colors are far more becoming than any of the "paon" tints, which appear again in the "La Cigale" green-a cold, grayish green in blue tones.

There are many blue tints in the silvery " mooninght" colors which have been used all winter, and though trying to a faded complexion, they have a certain distinguished appearance when used in conjunction with black lace, making them a becoming choice for women with clear, brilliant complexions and dark hair. These steel shades of blue in medium color are called "saxon" this season. Yellow shades continue popular. fodil" yellow, the pale color which spanish women like to wear with their black laces, and chich is a becoming color to brunette and blonde alike, providing the com-plexion be clear, remains a fashionable color. There dor," which is used in silks to a considerable extent in figures on dark grounds; and there are several rich yellowish crimson shades, but none of the cardinal colors which were so prominent in the importations a few years ago. Though on the whole the coloring of the new silks

is of a soft and subdued tone, a few brilliant effects are shown in huge tartan plaids and Roman stripeson dark grounds. They are too brilliant to be used for anything but underskirts; and are noteworthy simply as a forecast of another winter's styles, such brilliant silks being used as underskirts in Paris with an overdress of plain color which nearly conceals them. Combination of several soft, flower-like colors, like pale blue, rose pink, cresson green and buttercup yellow, are common in the new evening sliks, and are known as the "jardiniere" colorings. They are not to be confounded, however, with the jardiniere silks in gay tose and other flower patterns. The new silks in stripes on a white taffeta ground of exceedingly sheer, light quality. They will be made up with abundance of point applique and other creamy laces, into bewitching little gowns for summer fetes.

Changeable colors, or what are termed by mer-chants, glace silks, are again fashionable. The chameleon-hued moires which show several delicate colors, mingled together with iridescent effect, are what were known as the "rainbow silks" a few years ago. Such silks, striped with satin, wiff be made up with lace into gowns for garden parties and for elaborate wear on waving line and other set designs which closely cover the ground.

Satin merveillenx, satin duchesse and satin de Lyon are all used in brocades and in stripes, or mingled with moire and gros-grain. The most gorgeous silks of the season are the combination of moire. Francais and satin. Pale blue, rose color and other satins are striped with moire Francais stripes in chameleon effect, a changeable thread of blue and rose color running through a cream-white ground to form the chamelon hue. Satin merveilleux, which differs delimity lined with shell-pink silk. The only difficult to first treatment, but if any one feels like trying the experiment of rearing our experimences I shall be pleased to give any instructions desired.

delimity lined with shell-pink silk. The only difficult to first the costume is in the cut of the sleeves, which are very bouffant at the top, and very tight of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge, wash it well, of a medium-sized bead of cubinge our experiences I shall be pleased to give any instructions desired.

"In making mustard plasters many people lessen the content of a room in the content of the silence in the content of the slicnes, which are very bouffant at the top, and very tight shall be pleased to give any instructions desired.

"In making mustard plasters many people lessen the chamelon hue." Satin merveillents, which at the responsible to the stable to place in the content of this little costume is in the cut of the slicnes.

It was not be a popular idea that salt applied to the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the strength of the mustard by adding an equal portion of the French Renalssance. There are tangled rose pattern in which the thorny vine forms a conspicuous part of the all-over design. All the new brocades and figured silks are noteworthy in their all-over patterns, the ground in all cases being quite fully overed by the pattern, and are in contrast to the illies of last season with their scattered designs. A few silks, however, usually in black or navy-blue grounds, are shown, figured with bouquets of natural flowers which are printed at intervals over their sufnce. Clusters of long-stemmed Russian violets, of ciolets with daisles, of yellow primroses, thistles and other wild flowers are patterns of these sliks.

There are many taffetas among the new goods, and thse are quite generally seeded with tiny pinhead dots or with larger polka dots. This ground is then striped with satin or brocaded with some irregular stripe of tigured. These taffeta grounds are generally glace or changeable, and are often ornamented with black or white figures like the India silks. There are a great many silks with a wreath or other figure in black and an interlaced figure in white over a colored ground. Satin de Lyon is shown in dark colors and in black, seeded with pinhead dots and figured with small oval figures in colors. Satin duchesse, a lighter weave and therefore more mitable for dress wear in the summer, comes in seeded grounds, figured in laterlaced figures in vine, flower and conventional de-

Among inexpensive silks which are sure to find popular favor are the figured India or pongees in solid black or figured with white. These in price from about \$1 to \$1 50 a yard, and will take place of the colored India silks which have been so popular for several seasons past. A dark navy bine of the purplish hue used last summer is the only strictly fashionable color for the street. Children and nisses will wear brighter colets and light India silks will be chosen for house and afternoon dresses as before. A dainty silk imported for general wear is made up of even stripes, ranging size from a hair line to a stripe an inch in width These are English sliks and will retail at about 75 cents a yard. They will make up inexpensive, servicenble dresses. The new India silks are quite generally twilled, so that they may be made into Russian blouses and other serviceable sixles, without the use of linings. This will render them ideally Eght and of linings. This will render them ideally Eght and comfortable for travelling and general wear. The new twilled Petin or striped silks for shirt walsts are furnished with a much higher lastre than similar goods were made last season. They sell at about the same price. Broaded sain merveilleax comes in all the dainty colors of the spring. These pretty broades are in fine flower and set patterns, which cover the ground thickly and will cost about \$2 a yard. Bengaline silks, though no longer a novelty, are still shown in fining weaves, a heavier cord alternating with two or trace fine ones. They are cappscially suitable for combination with cloth.

Figured and stripe gauzes make up a large part of the silk importation. They are a black silk muslin, brocaded with all over patterns in broche figure, or they are striped with satin or broche stripes. The waving remaissance stripe is seen in these sheer goods and a lit-tle gray or white is occasionally introduced in the pattern. There are many all-over patterns in black gaures, brocaded in the designs of Chantilly lace. Still other ganzes are scattered with single violets with long stems games are scattered with single or pansies in natural colors. A novelty in sheer white goods is silk crepon, figured with broche balls or striped with broche stripes, mote ver half an inch wide, or satin stripes are seen on many of the new gazzes. These sheer materials are made over satin merveideux and are used in place of grenadine, making a lighter though hardly so substantial a dress.

There are various fancy silks introduced for trimming wool. They are shown in satins, in the narrowest juridiniere stripes, each stripe being alternated by a narrow row of dark velvet, so that the many-colored ground of the satin only shows between the velvet stripes by flashes. There are also satin grounds in rose, pale blue and other deficate bues, which are almost concealed by tiny tufts of black velvet, which are seeded thickly over them. Still other satins are almost covered by stripes of uncut velvet, hardly larger than heavy cords and placed close together.

Thunks are due to Messrs. James McCreery & Co. and Attken. Son & Co.